



冷盤類

Cold Dish

- * 瑤柱豆瓣酥
Mashed Broad Bean with Conpoy \$100
- * 紅燒牛脰
Braised Beef Shank \$100
- * 糖醋小排
Spareribs in Sweet Vinegar Sauce \$100
- 鎮江肴肉
Sliced Pork Terrine with Zhenjiang Black Vinegar \$100
- 油爆蝦
Sautéed Shrimps with Shells in Soy Sauce \$100
- 上海醬鴿
Stewed Pigeon with Dark Sauce \$120
- 醉鴿
Marinated Pigeon with Huadiao Wine \$120
- 燻魚
Smoked Fish \$100
- * 鳳尾魚
Deep Fried Anchovy \$100
- 鹽酥小黃魚
Deep Fried Croaker with Salt & Pepper \$100
- * 花雕醉雞
Marinated Chicken with Huadiao Wine \$100
- * 醉蝦
Marinated Shrimp with Huadiao Wine \$100
- 麻醬雞絲粉皮
Shredded Chicken with Bean Vermicelli in Sesame Sauce \$100
- 🌿 脆皮素鵝
Deep Fried Bean Curd Sheet filled with Vegetables \$90
- 🌿 馬蘭頭拌豆腐干
Minced Dried Bean Curd and Shanghainese Wild Vegetables \$95
- * 蔥油拌海蜇頭
Jelly Fish Head Tossed with Scallion Oil \$100
- 香萵筍拌海蜇
Jelly Fish with Pickled Bamboo Shoot \$100
- 紅燒鴨舌
Braised Duck Tongue with Soy Sauce \$100
- 🌿 雲耳拌西芹
Marinated Black Fungus with Celery \$85
- 🌿 糖醋青瓜
Cucumber in Sweet Vinegar Sauce \$80
- 南京鹽水鴨
Nanjing Style Salted Duck \$100

* Chef Recommendation 廚師推介

🌿 Vegetarian Dishes 素食

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Cold Dish

- 蘿蔔絲拌海蜇
Tossed Jelly Fish with Shredded Turnip \$90
- ✦ * 茶葉燻蛋
Tea Leaf Smoked Egg 每隻(Each) \$15
- ✦ 皮蛋拌豆腐
Thousand Year Egg with Bean Curd \$80
- 鹹雞
Salted Chicken \$100
- ✦ * 四喜烤麩
Braised Gluten with Fungus \$90
- ✦ 芫茜蒜茸拌香萵筍
Pickled Bamboo Shoot with Coriander and Garlic \$90
- 怪味雞
Chicken and Peanut with Special Spicy Sauce \$100
- ✦ 涼拌三寶 (西芹、白玉菇、丁菇)
Chilled Celery and Mixed Mushrooms with Special Sauce \$90
- ✦ 涼拌西芹
Chilled Celery with Special Sauce \$80
- 香菜金針菇拌肚絲
Shredded Tripes and Enoki Mushroom with Coriander \$90
- 醬排骨
Dry Braised Spare Ribs with Soy Paste \$100
- ✦ 紅燒素鵝
Braised Bean Curd Sheet filled with Vegetables \$90
- 醉豬手
Pork Knuckle with Huadiao Wine \$100
- 無錫脆鱈
Wuxi Crispy Eel \$110
- ✦ 素雞伴雙脆
Boiled Bean Curd Roll with Cucumber & Pickles \$85
- ✦ 油燜小竹筍
Stewed Baby Bamboo Shoot \$85
- 凍羊糕
Sliced Mutton Terrine \$100
- 精選三小碟 (上海醬鴿、醉鴿、鹽酥小黃魚、無錫脆鱈除外)
Three Kinds of Cold Dish \$200
(Exclude: Stewed Pigeon with Dark Sauce, Marinated Pigeon with Huadiao Wine, Deep Fried Anchovy and Wuxi Crispy Eel)

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魚翅、鮑魚、海參、花膠類

Shark's Fin, Abalone, Sea cucumber & Dried Fish Maw

- | | |
|---|---|
| * 火腫雞燉大排翅 (需要預訂)
Double Boiled Superior Shark's Fin Soup with Chicken
and Jinhua Ham (order in advance) | 四人用 (4 Pax) \$1680
半份 (Half) \$2500
壹份 (Whole) \$4680 |
| * 原盅雞燉翅
Double Boiled Shark's Fin Soup with Chicken | 每盅 (Per serving) \$200 |
| 砂鍋雞煲翅
Braised Shark's Fin with Chicken in Casserole | 六人用 (6 Pax) \$880
十二人用 (12 Pax) \$1700 |
| * 魚翅燉蛋
Double-Boiled Shark's Fin with Egg | 每盅 (Per serving) \$130 |
| 十二頭鮑魚拌紅燒肉 (二位起)
Abalone (12-head) with Braised Pork (minimum two persons) | 每位 (Per persons) \$80 |
| 六頭鮑魚拌紅燒肉 (二位起)
Abalone (6-head) with Braised Pork (minimum two persons) | 每位 (Per persons) \$160 |
| 鮑片烏參
Braised Sliced Abalone and Superior Sea Cucumber | 半份 (Half) \$1200
壹份 (Whole) \$2300 |
| 蔥烤大烏參
Braised Superior Sea Cucumber with Scallion | 半份 (Half) \$600
壹份 (Whole) \$1200 |
| * 蝦子大烏參
Braised Superior Sea Cucumber with Shrimp Roe | 半份 (Half) \$600
壹份 (Whole) \$1200 |
| 三絲花膠羹
Fish Maw Soup with Mushroom, Bamboo Shoots
and Ham Threads | 每盅 (Per serving) \$100 |
| 火腫花膠雞湯
Chicken Soup with Fish Maw and Jinhua Ham | 半份 (Half) \$1120
壹份 (Whole) \$2100 |
| 瑤柱花膠火腿燉雞湯
Double Boiled Chicken Soup with Conpoy,
Fish Maw and Jinhua Ham | 每盅 (Per serving) \$130 |
| 火腿雞片燴花膠
Braised Fish Maw with Jinhua Ham and Chicken | 每盅 (Per serving) \$115 |

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魚類

Fish

- * 清蒸鱈魚
Steamed Hilsa Herring \$450
- 鹵汁蒸黃魚
Yellow Croaker with Chinese Marinade Sauce \$200
- 松子桂魚
Deep Fried Sweet and Sour Mandarin Fish with Pine Nut \$330
- * 雲南大頭菜炒桂魚絲
Sautéed Shredded Mandarin Fish with Yunnan Cabbage \$230
- * 苔條拖桂魚
Deep Fried Sliced Mandarin Fish with Seaweed \$170
- * 糟溜魚片
Fish Fillet in Rice Wine Sauce \$180
- 蔥烤鯽魚
Braised Crucian with Scallions \$180
- 清炒鱻糊
Sautéed Shredded Eel \$160
- 韭黃炒鱻糊
Sautéed Shredded Eel with Chives \$150
- 銀芽炒鱻糊
Sautéed Shredded Eel with Bean Sprout \$150
- 雪菜年糕炒魚絲
Sautéed Shredded Fish and Rice Cake with Snow Cabbage \$230
- 雪菜蒸銀鱈魚
Steamed Codfish Fillet with Snow Cabbage \$210
- 煎封銀鱈魚
Pan Fried Codfish Fillet with Soya Sauce \$210
- 蒜子紅燒黃魚
Braised Croaker with Garlic \$220
- 松子黃魚
Deep Fried Sweet and Sour Croaker with Pine Nut \$220
- 雪菜燴魚片
Braised Fish Fillet with Snow Cabbage \$220
- 火腿冬菇蒸銀鱈魚
Steamed Codfish Fillet with Jinhua Ham and Mushroom \$260

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蝦蟹類

Shrimp, Crab

- * 清炒蝦仁
Stir Fried River Shrimp \$230
- 苔條蝦仁
Stir Fried River Shrimp with Seaweed \$230
- 鹹蛋黃炒蝦仁
Stir Fried River Shrimp with Salted Egg Yolk \$230
- 雪菜炒蝦仁
Stir Fried River Shrimp with Snow Cabbage \$230
- 乾燒明蝦 (兩隻起)
Dry Braised Prawn with Brown Sauce 每隻 (Each) \$135
(minimum two pieces)
- * 宮爆明蝦
Fried Prawn with Spicy Sauce \$390
- * 鹹蛋黃明蝦 (兩隻起)
Stir Fried Prawns with Salted Egg Yolk 每隻 (Each) \$135
(minimum two pieces)
- * 醬爆明蝦粗麵 (兩隻起)
Braised Prawn in Spicy Sauce with Thick Noodles 每隻 (Each) \$135
(minimum two pieces)
- 明蝦炒年糕
Sautéed Prawn with Rice Cake \$415
- 六月黃炒年糕 (兩隻起)
Sautéed Fried Hairy Crab with Rice Cake 每隻 (Each) \$130
(minimum two pieces)
- * 賽螃蟹
Sautéed Egg White with Mushroom and Conpoy \$135
- 蝦仁老燒蛋
Fried Shrimp with Fungus, Winter Bamboo Shoot and Egg \$160
- 蝦仁燉蛋 (兩盅起)
Double Boiled Egg with River Shrimp 每盅 (Per serving) \$50
(minimum two servings)

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雞鴨類

Chicken & Duck

洋蔥焗雞 Braised Chicken with Onion		\$220
* 樟茶鴨 Camphor Tea Leaf Smoked Duck	半隻 (Half) 壹隻 (Whole)	\$180 \$340
香酥鴨 Deep Fried Crispy Duck	半隻 (Half) 壹隻 (Whole)	\$180 \$340
八寶鴨 (需預訂) Eight Treasures Stuffed Duck (order in advance)		\$420
蝦醬炸雞塊 Deep Fried Chicken with Shrimp Paste		\$180
宮保雞丁 Spicy Diced Chicken with Peanuts		\$140
八寶雞 (需預訂) Eight Treasures Stuffed Chicken (order in advance)		\$380
* 炸子雞 Deep Fried Chicken with Salted Pepper	半隻 (Half) 壹隻 (Whole)	\$180 \$340
花雕蒸雞 Steamed Chicken with Huadiao Wine	半隻 (Half) 壹隻 (Whole)	\$190 \$360
油豆腐粉絲炆雞 Braised Chicken with Fried Bean Curd and Vermicelli		\$210

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🌿 Vegetarian Dishes 素食

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豬、牛肉類

Pork & Beef

椒鹽鹹豬手 Deep-Fried Pork Knuckle with Spicy Salt	\$270
紅燒元蹄 Braised Pork Knuckle in Brown Sauce	\$380
八寶辣醬 Sautéed Assorted Meat in Spicy Paste	\$160
椒鹽排骨 Deep Fried Spicy Salted Spare Ribs	\$160
豬八戒踢皮球 (豬腳雞蛋) Braised Pork, Pork Knuckle and Egg in Dark Sauce	\$160
紅燒肉燒蛋 Braised Pork with Roast Egg	\$180
* 回鍋肉 Sautéed Sliced Pork with Cabbage in Spicy Sauce	\$140
鹹肉蒸百頁 Steamed Bean Curd Sheet with Salted Pork	\$140
爛糊肉絲 Braised Tianjin Cabbage with Shredded Pork in Cream Sauce	\$120
雪菜毛豆肉絲 Sautéed Shredded Pork with Snow Cabbage and Green Soybean	\$110
煙豆干青椒肉絲 Sautéed Shredded Pork with Smoked Dried Bean Curd and Green Bell Pepper	\$110
* 蔥爆牛肉 Sautéed Beef with Scallion	\$140
蜜汁火腩 Sliced Jinhua Ham Steamed in Honey Sauce	\$160
* 稻草扎肉 Braised Pork Belly Wrapped with Fragrant leaves	\$180
* 百頁結烤小排骨 Braised Small Spare Ribs with Bean Curd Sheet	\$160
腐乳紅方肉 Pork with Red Fermented Bean Curd	\$190
醬爆肉絲配薄餅 Fried Shredded Meat in Soy Bean Paste Served with Pancakes	\$170
醬爆牛柳 Stir-Fried Beef with Spicy Sauce	\$170
火腿雞片燴蹄筋 Braised Pork Tendons with Jinhua Ham and Chicken	\$210
炸雙脆 (炸排骨, 炸苔條桂魚) Deep Fried Spare Ribs with Five Spices & Deep Fried Mandarin Fish with Seaweed	\$230
咸香魚紅燒肉 Braised Pork with Salted Fish	\$230

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砂鍋、鍋巴類

Casserole & Crispy Rice

香蔥蝦仁豆腐濃湯 Soup with Bean Curd, Shrimp, Mushroom and Shallot in Casserole	\$138
雜錦砂鍋 Assorted Meat and Vegetable in Casserole	\$190
粉皮魚頭砂鍋 Braised Fish Head with Mung Bean Noodles in Casserole	\$300
* 獅子頭砂鍋 Braised Meat Ball in Casserole	\$160
* 三鮮豆腐砂鍋 Bean Curd with Seafood in Casserole	\$138
🌿 扁尖豆腐砂鍋 Bean Curd with Dried Bamboo Shoot in Casserole	\$120
紅燒魚頭豆腐砂鍋 Braised Fish Head and Bean Curd in Casserole	\$300
鹹肉津白麵筋砂鍋 Tianjin Cabbage with Salted Meat and Bran Gluten in Casserole	\$135
🌿 冬菇麵筋砂鍋 Sautéed Chinese Mushroom & Bran Gluten in Casserole	\$135
🌿 冬菇扁尖毛豆豆腐砂鍋 Bean Curd with Chinese Mushroom, Dried Bamboo Shoot and Green Soybean in Casserole	\$120
🌿 素雞冬菇毛豆砂鍋 Braised Bean Curd with Chinese Mushroom and Green Soybean in Casserole	\$120
松子肉沫鍋巴卷 (四隻起) Minced Pork and Pine Nut Crispy Rice Cone (minimum four pieces)	每隻 (Each) \$35
京蔥牛肉粒鍋巴卷 (四隻起) Braised Minced Beef and Scallion Crispy Rice Cone (minimum four pieces)	每隻 (Each) \$35
火腿海參鍋巴 Crispy Rice with Sea Cucumber and Jinhua Ham	\$250
茄汁蝦仁鍋巴 Crispy Rice with Shrimp in Tomato Sauce	\$180
雜錦鍋巴 Crispy Rice with Assorted Meat	\$180

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豆腐、干絲類

Bean Curd

- | | |
|---|-------|
| * 四寶夾餅
Crispy Pocket Puff | \$190 |
| 🌿 煙豆干炒西芹
Stir Fired Celery with Smoked Dried Bean Curd | \$100 |
| 蝦仁干絲
Shredded Dried Bean Curd with Shrimp | \$130 |
| 火腿雞絲干絲
Shredded Dried Bean Curd with Jinhua Ham and Shredded Chicken | \$130 |
| 雜錦干絲
Shredded Dried Bean Curd with Assorted Meat and Vegetables | \$130 |
| 家常豆腐
Braised Bean Curd with Brown Sauce | \$110 |
| * 麻婆豆腐
Braised Bean Curd and Minced Meat in Spicy Sauce "Sichuan Style" | \$110 |
| 🌿 雪菜毛豆扁尖百頁
Bean Curd Sheet with Snow Cabbage, Dried Bamboo Shoot and Green Soybean | \$110 |
| 百頁炒肉絲
Fried Bean Curd Sheet with Shredded Pork | \$110 |

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蔬菜類

Vegetable

- ❧ 雪菜炒毛豆
Stir Fried Green Soybean with Snow Cabbage \$100
- ❧ 勝瓜麵筋炒毛豆
Sautéed Green Soybean with Angled Luffa and Bran Gluten \$100
- ❧ 南瓜炒百合
Stir Fired Pumpkin and Lily Bulb \$100
- 竹筴火腿西蘭花
Braised Bamboo Fungus with Jinhua Ham and Broccoli in Soup \$150
- 鹹肉小棠菜
Stir Fried Young Shanghai Cabbage with Salted Meat \$110
- ❧ * 清炒小棠菜
Stir Fried Young Shanghai Cabbage \$90
- ❧ 莧菜豆瓣
Broad Bean Sautéed with Chinese Spinach \$90
- ❧ 素雜錦
Stir Fried Assorted Vegetables \$100
- ❧ 油燜茄子
Stewed Eggplant with Soy Sauce \$90
- ❧ 清炒蠶豆
Stir Fried Broad Bean \$100
- 乾燒四季豆
Stir Fried Green Bean with Minced Pork \$90
- * 火腿津白
Braised Tianjin Cabbage with Jinhua Ham \$110
- 三絲菠菜
Spinach with Jinhua Ham, Shredded Mushroom and Shredded Bamboo Shoot \$110
- 上湯銀杏腐皮火腿津白
Braised Tianjin Cabbage with Jinhua Ham, Ginkgo and Bean Curd Sheet in Broth \$110
- ❧ 上湯勝瓜蕃茄雲耳百頁
Braised Bean Curd Sheet with Angled Luffa, Tomato and Black Fungus in Broth \$110
- 肉絲炒菠菜
Stir Fried Spinach with Shredded Pork \$110
- ❧ 雪菜銀芽炒莧菜
Chinese Spinach Fried with Snow Cabbage and Bean Sprout \$100

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湯羹類

Soup

一品鍋		
Assorted Casserole	半份 (Half)	\$650
(Jinhua Ham, Chicken, Pork's knuckle & Vegetables)	壹份 (Whole)	\$1300
* 砂鍋餛飩雞湯		
Chicken and Won-Ton Soup in Casserole		\$210
砂鍋醃篤鮮		
Salted Pork and Bamboo Shoot Soup in Casserole		\$200
鹹肉豆腐湯		
Salted Pork and Bean Curd Soup		\$110
酸辣湯	半份 (Half)	\$75
Hot and Sour Soup	壹份 (Whole)	\$150
* 蘿蔔絲鯽魚湯		
Gold Carp and Shredded Turnip Soup		\$120
雪菜黃魚餛飩湯		
Croacker and Won-Ton with Snow Cabbage Soup		\$250
雪菜肉絲豆腐羹		
Snow Cabbage, Shredded Pork and Bean Curd Soup		\$120
皮蛋黃魚羹		
Croacker with Preserved Egg Soup		\$140
火腿冬瓜湯		
Winter Melon with Jinhua Ham Soup		\$110
麵筋百頁湯		
Bran Gluten and Bean Curd Sheet Soup		\$130
西施骨黃豆湯		
Pork Bone Soup with Soybean		\$130
三鮮菠菜羹 (帶子、蟹肉、蝦仁)		
Spinach Soup with Scallop, Crab Meat and Shrimp		\$160

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飯麵類

Rice & Noodles

蕃茄洋蔥牛肉焗飯 Baked Beef, Tomato and Onion with Rice	\$140
🌿 苔條松子炒飯 Fried Rice with Seaweed and Pine Nut	\$105
咸肉菜粒松子蛋炒飯 Fried Rice with Salted Meat, Vegetable, Pine Nut and Egg	\$105
* 梓園炒飯 "The Catalpa Garden" Fried Rice	\$105
肉絲蛋炒飯 Fried Rice with Shredded Pork and Egg	\$110
梅干菜蝦仁炒飯 Fried Rice with Preserved Vegetable and Shrimp	\$105
* 蔥蝦拌麵 Marinated Noodles with Scallion and Shrimp	\$95
蔥油開洋拌麵 Marinated Noodles with Scallion and Dried Shrimp	\$95
鱈糊湯麵 Noodles with Shredded Eel in Soup	\$95
排骨湯麵 Noodles with Spare Ribs in Soup	\$95
燻魚湯麵 Noodles with Smoked Fish in Soup	\$95
雪菜蝦仁湯麵 Noodles with Shrimp and Snow Cabbage in Soup	\$95
雪菜肉絲湯麵 Noodles with Shredded Pork and Snow Cabbage in Soup	\$85
* 嫩雞煨麵 Stewed Soft Noodles with Chicken and Vegetable	\$95
🌿 * 青菜煨麵 Stewed Soft Noodles with Vegetable	\$80
🌿 陽春麵 Plain Noodles in Superior Soup	\$45
紅燒牛腩麵 Noodles with Braised Beef Shank in Soup	\$95
上海湯麵 Noodles with Shredded Pork and Cabbage in Soup "Shanghai Style"	\$95
上海粗炒麵 Fried Noodles with Shredded Pork and Cabbage in Soy Sauce "Shanghai Style"	\$95
上海二面黃炒麵 Crispy Noodles with Shredded Pork "Shanghai Style"	\$138

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飯麵類

Rice & Noodles

菜飯 (排骨/燻魚/八寶辣醬)	
Shanghai Style Vegetable Rice with Spare Ribs, Smoked Fish or Sautéed Assorted Meat in Spicy Sauce	\$100
三鮮泡飯	
Shrimp, Sea Cucumber and Croaker Rice in Soup	\$110
雪菜肉絲泡飯	
Shredded Pork with Snow Cabbage Rice in Soup	\$95
 青菜泡飯	
Vegetable Rice in Soup	\$80
* 上海炒年糕	
Stir Fried Rice Cake with Shredded Pork and Cabbage in Soy Sauce “Shanghai Style”	\$95
雪菜肉絲炒年糕	
Stir Fried Rice Cake with Shredded Pork and Snow Cabbage	\$95
雪菜肉絲湯年糕	
Rice Cake with Shredded Pork and Snow Cabbage in Soup	\$95

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點心類

Dim Sum

	瑤柱燻飯糕 Conpoy with Rice Cake	\$48
*	菜肉餛飩 Pork and Vegetable Won-Ton in Soup	\$68
	煎菜肉餛飩 Pan Fried Pork and Vegetable Won-Ton	\$68
	上海小籠包 Steamed Shanghai Minced Pork Dumplings	\$50
	鮮肉鍋貼 Pan Fried Meat Dumplings	\$55
*	上海炸春卷 Deep Fried Shredded Meat and Tianjin Cabbage Spring Roll	\$38
🌿 *	蒸銀絲卷 Steamed Plain Roll	\$38
🌿	炸銀絲卷 Deep Fried Plain Roll	\$38
🌿	一蒸一炸銀絲卷 Steamed Plain Roll and Deep Fried Plain Roll	\$38
🌿	素菜蒸餃 Steamed Vegetable Dumplings	\$38
*	韭菜水餃 Chives and Pork Dumplings	\$60
🌿	素菜包 Steamed Vegetable Bun	\$36
*	生煎包 Pan Fried Minced Pork Bun	\$55
🌿	蔥油餅 Pan Fried Spring Onion Pancake	\$40
	香蔥酥餅 Pan Fried Chives Shortbread	\$50
	鮮肉湯圓 Minced Pork Rice Ball Dumplings	\$65
	蘿蔔絲酥餅 Turnip Puff Pastry	\$45

* Chef Recommendation 廚師推介

🌿 Vegetarian Dishes 素食

以上價目另加一服務費
Prices above are subject to 10% service charge

甜品類

Desserts

紅棗冰糖燕窩 Double Boiled Bird's Nest with Red Dates	每盅 (Per serving)	\$220
桂花八寶飯 Steamed Glutinous Rice with Osmanthus and Mashed Red Bean	半份 (Half) 壹份 (Whole)	\$48 \$96
* 血糯八寶飯 Steamed Black Glutinous Rice Stuffed with Mashed Red Bean	半份 (Half) 壹份 (Whole)	\$45 \$90
高力豆沙 Deep-Fried Souffle Ball with Mashed Red Bean		\$50
豆沙窩餅 Mashed Red Bean Pancake		\$60
🍃 棗泥麻餅 Sesame Cake with Mashed Dates	半份 (Half) 壹份 (Whole)	\$45 \$90
🍃 南瓜餅 Pumpkin Pancake		\$38
紅豆鬆糕 Steamed Glutinous Rice Cake with Mashed Red Bean		\$38
🍃 * 棗泥鬆糕 Mashed Dates Sponge Cake		\$42
🍃 棗泥馬拉糕 Mashed Dates Steamed Cake		\$42
🍃 桂花拉糕 Osmanthus Flavored Steamed Glutinous Cake		\$46
* 豆沙春卷 Deep Fried Mashed Red Bean Spring Roll		\$46
豆沙青團 Sweet Green Rice Ball with Mashed Red Bean		\$36
豆沙小籠包 Steamed Dumplings with Mashed Red Bean		\$46
豆沙包 Steamed Mashed Red Bean Bun		\$38
🍃 紅棗蓮心桂圓糖水 Double Boiled Longan with Lotus Seed and Red Dates Sweet Soup	每盅 (Per serving)	\$38
🍃 紅棗蓮心雪耳糖水 Double Boiled White Fungus with Lotus Seed and Red Dates Sweet Soup	每盅 (Per serving)	\$38
🍃 酒釀桂花丸子 Mini Rice Dumplings with Osmanthus Flavored, Sweet Rice Wine Soup		\$38
酒釀寧波湯圓 Rice Ball Dumplings Stuffed with Mashed Black Sesame and Mashed Red Bean in Sweet Rice Wine Soup		\$55
🍃 鮮果拼盤 Fresh Fruit Platter		\$68

* Chef Recommendation 廚師推介

🍃 Vegetarian Dishes 素食

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飲品類

Drinks

蘋果汁 Apple Juice	\$48
西瓜汁 Watermelon Juice	\$48
鮮橙汁 Fresh Orange Juice	\$48
鮮豆漿 Fresh Soy Milk	\$45
可樂 Coca Cola	\$35
健怡可樂 Coca Cola Light	\$35
芬達橙汁 Fanta Orange	\$35
玉泉忌廉 Schweppes Cream Soda	\$35
七喜 Seven-Up	\$35
屈臣氏蘇打水 Watson's Soda Water	\$38
屈臣氏蒸餾水 Watson's Distilled Water	\$38
巴黎有氣礦泉水 Perrier Mineral Water	\$38
依雲礦泉水 Evian Mineral Water	\$38
健力士波打 Guinness Stout	\$45
喜力 Heineken	\$45
嘉士伯 Carlsberg	\$45
生力 San Miguel	\$45
青島 Tsingtao	\$45
澳門啤酒 Macao Beer	\$45
比利時啤酒 Hoegaarden	\$45

* Chef Recommendation 廚師推介

🌿 Vegetarian Dishes 素食

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